



Italian Lamb Burgers

with Tomato Spring Salad

35 Minutes



CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

- Ground Lamb
- Minced Turkey
- Artisan Bun
- Mozzarella Cheese, shredded
- Italian Seasoning
- Marinara Sauce
- Baby Tomatoes
- Balsamic Vinegar
- Italian Breadcrumbs
- Garlic Puree
- Spring Mix

HELLO ITALIAN SEASONING
Our blend of hearty herbs and zesty garlic!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Line a baking sheet with parchment paper before you begin. It helps get the lamb in the oven quicker!

Bust out

2 Baking sheets, measuring spoons, 2 large bowls, parchment paper, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Lamb	250 g	500 g
Minced Turkey	250 g	500 g
Artisan Bun	2	4
Mozzarella Cheese, shredded	¾ cup	1½ cup
Italian Seasoning	1 tbsp	2 tbsp
Marinara Sauce	½ cup	1 cup
Baby Tomatoes	113 g	227 g
Balsamic Vinegar	1 tbsp	2 tbsp
Italian Breadcrumbs	¼ cup	½ cup
Garlic Puree	1 tbsp	2 tbsp
Spring Mix	56 g	113 g
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook lamb and turkey to minimum internal temperatures of 74°C/165°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Prep and make patties

Combine **lamb, garlic puree, Italian Seasoning, breadcrumbs, ¼ tsp salt** and **¼ tsp pepper** (dbl both for 4 ppl) in a large bowl. Form **mixture** into **two 4-inch wide burger patties** (four patties for 4 ppl). Lightly press a thumb print into **each patty**. (**NOTE:** Don't push all the way through!)

**CUSTOM RECIPE**

If you've opted to get **turkey**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **lamb**.



Toast buns

While **patties** cook, halve **buns**, then arrange on another baking sheet, cut-side up. Toast in **middle** of oven until **buns** are golden-brown, 3-4 min. (**NOTE:** Keep an eye on buns so they do not burn!)



Cook patties

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil**, then **patties**. Pan-fry until golden-brown, 2-3 min per side. (**NOTE:** Don't overcrowd the pan! Cook patties in 2 batches for 4 ppl, using 1 tbsp oil per patch.) Transfer **patties** to a parchment-lined baking sheet.



Make salad

While **buns** toast, halve **tomatoes**. Whisk together **vinegar, ½ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) in another large bowl. Season with **salt** and **pepper**. Add **spring mix** and **tomatoes**, then toss to combine.



Finish patties

Spoon **marinara sauce** over **patties**, then sprinkle with **mozzarella**. Bake in the **bottom** of oven until **mozzarella** is melted and **patties** are cooked through, 6-8 min.**



Finish and serve

Top **bottom buns** with **patties** and **top buns**. Divide **lamb burgers** and **salad** between plates.

Dinner Solved!